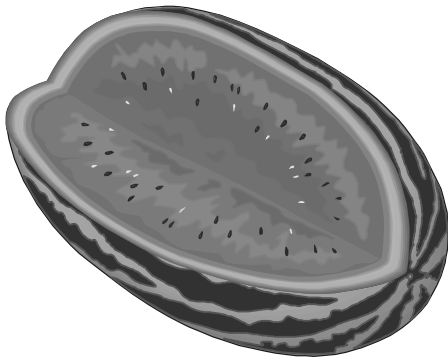


# Preparing Cut Melons

Benton-Franklin Health District Food Service Fact Sheets



Melons get contaminated with bacteria while growing on the ground. The intact rind protects the melon from internal contamination, but bacteria can enter and grow in the melon once the rind is broken or cut.

Follow these steps when preparing melons for eating, sampling, or sale to prevent the growth of bacteria that can cause human illness.

## Follow these steps to keep cut melons fresh and safe:

### ***Before*** cutting the melon:

- △ Place the whole melon in a refrigerator until the internal temperature of the melon is 45°F or colder.
- △ Wash the outer surface of the melon with water to remove dirt and germs.
- △ Wash your hands and sanitize the cutting surface and knife. Use gloves or other approved barrier while slicing the melon.

(Melon slices are ready-to-eat and must not be touched with bare hands.)

### ***After*** cutting the melon:

- △ Store the slices at 45°F or colder in a refrigerator or on ice. If using ice, bury the melon container in the ice. *(Do not display the container on top of the ice--the melon will not stay cold enough.)*
- △ Use a thermometer to monitor the melon temperature.